



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

PYTLIK ENTERPRISES, LLC
COUSINS SUBS
7140 N 76TH ST
Milwaukee, WI

6/16/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
4-601.11	The cutting surface/preparation surface of the West side prep cooler has areas of what appears to be "black colored mold." Replace or refinish the plastic (cutting board) preparation surface on the West prep cooler so that the surface is smooth, cleanable, and no longer has the black coloration on it's surface.	6/16/2008
4-601.11	The doors of the preparation coolers are dirty with an accumulation of liquid and food debris. The doors must be kept clean at all times. Clean and maintain clean the cooler doors. There is accumulation of old food debris underneath the "plastic" cutting/preparation surface of the two prep coolers. Clean and maintain clean the surface underneath the cutting/preparation surfaces.	6/16/2008



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6-501.114

Employees are placing containers of grease into the large green garbage bins. Grease cannot be poured or placed into the large green bins. Clean the grease spills on the large bins and provide a separate grease bin/barrel for disposing grease to be picked up by a grease collecting company.

6/16/2008

There is an accumulation of garbage underneath and along the backside of the large green garbage bin. Clean up the garage and maintain the area underneath and around the bin.

Notes:

Sponges may not be used for warewashing. Discard all sponges and provide disposable or washable was cloths or pot/pan pads for warewashing.

Employee stated that the only produce that is required to be washed is about 1/2 box of tomatoes. When washing produce, instruct all employees to use a colander/strainer and wash produce only in the far right (sanitizing) sink basin. If the amount of produce to be washed increases, a food preparation sink will be required to be installed.

Contact MHD prior to any remodeling for approval.

All personal beverages are to be stored below and away from all food and food preparation surfaces.

On 6/16/2008, I served these orders upon PYTLIK ENTERPRISES, LLC by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature